

## PASTAS

### **SPAGHETTI BOLOGNESE**

A rich meat sauce made with fresh herbs and cocoa

**\$18.00**

### **CHICKEN ALFREDO LINGUINE**

Grilled chicken breast tossed in a light parmesan and roast garlic cream

**\$21.00**

### **PENNE PRIMAVERA**

Grilled vegetable medley tossed in red wine tomato basil sauce

**\$17.00**

### **TUSCAN SAUSAGE CAVATAPPI**

Grilled Italian Sausage, bell peppers, caramelized onions in a roasted red pepper & tomato puree

**\$19.00**

### **LINGUINE CHICKEN CARBONARA FLORENTINE**

Grilled Chicken, pancetta, bacon, baby spinach tossed in a light white wine cream

**\$22.00**

### **RAVIOLI**

Fresh pasta stuffed with grilled tomato and Asiago cheese, tossed in a rich Rose sauce

**\$22.00**

### **SEAFOOD LINGUINE**

Tiger Shrimp, Digby Scallops, Fresh Mussels in a tomato and fresh herb broth

**\$29.00**

\*\*Rice noodles & Gluten Free Penne\*\*

Available for our vegan & gluten free guests

## ENTREES

### **CHICKEN PARMIGIANA**

Tender chicken breast in a light breading, dipped in our roasted red pepper & tomato puree, topped with mozzarella and parmigiana, served with spaghetti in a tomato or cream sauce

**\$22.00**

### **LAMB SHANK**

Braised, ready to fall of the bone, served with roast garlic whipped potato, grilled vegetable medley & napped with a rosemary and balsamic Lamb demi-glace

**\$28.00**

### **MELANZONIE (VEGAN OPTION WITHOUT BECHAMEL SAUCE)**

Layers of grilled eggplant, zucchini, portobello, peppers and onion set in tomato basil sauce & finished with a rich Bechamel

**\$22.00**

### **CEDAR SMOKED SALMON**

Marinated in roast garlic herbs, Brandy and lightly smoked with Cedar, complimented with a roasted pepper Aioli. Served with Risotto and vegetables

**\$27.00**

### **THE STEAK**

A 12oz portion of AAAA, grain fed/steroid free rib-eye steak grilled to order & served with potato & vegetable

**\$47.00**

### **SEAFOOD RISOTTO**

**\$30.00**

### **MUSHROOM & CHICKEN RISOTTO**

**\$26.00**

# *BISTRO BAROLO*



## TAKE-OUT

&

## DELIVERY

## MENU

# 519-856-4646

FREE DELIVERY

IN ROCKWOOD

&

ORDERS OVER \$50.00

10% DISCOUNT WHEN PAYING CASH

295 ALMA ST

ROCKWOOD ON

Tuesday-Saturday 5-9pm

## DESSERTS

**Tiramisu \$ 9.00**

**Cheesecake \$10.00**

**Tartufo \$9.00**

## WINE & BEER

**now available**



[Visit our Website!](#)

Weekly Features

Special Events

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[www.bistro-barolo.com](http://www.bistro-barolo.com)

April. 13 2020

## APPETIZERS

### **CLASSIC BRUSCHETTA**

Fresh Roma tomatoes, garlic,  
basil and extra virgin olive oil  
on fresh baked focaccia

**\$9.00**

### **MUSSELS**

Fresh Mussels steamed in a  
loose red wine tomato basil  
sauce or a light white wine  
cream sauce

**\$14.00**

### **CHEESE BOARD**

Gorgonzola, Asiago, Pecorino  
Parmigiano and Bellavitano

**\$22.00**

### **SHRIMP DIAVOLA**

Plump Tiger Shrimp marinated  
in fresh herbs and garlic, grilled  
to perfection and tossed in a  
spicy tomato wine sauce

**\$17.00**

### **GRILLED DIGBY**

#### **SCALLOPS**

Grilled Digby Scallops served  
with a rich mascarpone white  
wine lemon cream

**\$18.00**

### **DEAN MARTINI SHRIMP COCKTAIL**

Garlic Potato & Tiger Shrimps

**\$18.00**

## SALADS

### **INSALADA MISTA**

Mixed greens, tomato,  
cucumber, red onion, bell  
peppers with Bocconcini  
cheese and tossed in our  
Barolo vinaigrette

**\$9.00**

### **CAESAR**

Crisp Romaine & creamy  
dressing, topped with Pancetta  
bacon & crouton baton

**\$12.00**

### **SPINACH & BERRY**

Baby Spinach with mixed  
berries, mango and Strawberry  
Tarragon Dressing

**\$13.00**

### **BAROLO SALAD**

Grilled Portobello Mushroom,  
bell pepper, caramelized onion  
& grilled peach, finished with a  
roast garlic infused  
Mascarpone cheese & Barolo  
vinaigrette

**\$13.00**